

Garden Tabouli

RAW VEGAN



All Ingredients Should Be Organic

5 Cups Soaked Bulgar (When Soaking add 2 tsp Soy & 1 tsp Tamari to water)
2 Yellow Squash sliced small
5 Cloves Crushed Garlic
3 Cups Cherry Tomatoes sliced in half. Reserve a few for garnish
2/3 Cup Minced Basil plus some extra for garnish
1/2 Cup Minced Flat Leaf Parsley
1 Tsp Fresh Ground Black Pepper
4 Tbl. Balsamic Vinegar
6 Tbl. Extra Virgin Olive Oil plus some for garnish
3 Tbl Lemon Juice
Sea Salt to taste

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1. Mix all ingredients except squash and tomatoes in a bowl and stir well.
 2. Gently stir in squash and tomatoes.
 3. If the salad is too dry add some more olive oil and balsamic to make a little moister, you can add a little more lemon juice as well. Be careful of the acidity.
 4. Add sea salt as needed.
 5. Arrange reserved tomatoes and basil on top of salad and sprinkle with olive oil.
 6. Chill for at least 4 hours to bring out flavors.